



COSENTINO WINERY

2015 CHARDONNAY, NAPA VALLEY

COMPOSITION

100% Chardonnay

TASTING NOTES

Bright aromas of orange blossom and exotic hints of lemongrass leap from the glass, followed by quaffs of lemon curd, meringue and brioche. Endowed with both refreshing acidity and a mouth-filling palate, this well-structured wine will shine on its own, alongside your favorite cheeses, or with a hearty herb-roasted chicken and sweet potato gratin.

HARVEST NOTES

The 2015 vintage in Napa Valley was outstanding, albeit a little smaller than we would have liked. A virtually rain-free Spring awoke the vines early, and ripening was accelerated by a warm summer. Harvest was just slightly ahead of “normal” with below average yields of richly flavored, strikingly balanced fruit.

WINEMAKING NOTES

A blend of two distinctive vineyard lots, our 2015 Chardonnay was barrel fermented in French oak and allowed to undergo a slow and natural malolactic fermentation to retain natural acidity.

WINEMAKING INFORMATION

OAK AGING: 12 months in seasoned French oak

ALCOHOL: 14.5%

PRODUCTION: 500 cases

